

# CTE Skill Certificate Test Performance Documentation

**This document must be submitted to the test coordinator along with the test scan sheets at the time of testing. It will be submitted to the USOE for the audit and a copy kept on file for two years.**

**Course: Food Service/Culinary Arts**

**Test Number: 345**

**School:**

**Instructor's Name:**

**# Students in course:**

**# Students tested:**

**Date:**

This is to verify that the students on the attached class roll\* accomplished the following performance objectives at or above the 80% (moderately to highly skilled) level.

1. Demonstrate appropriate food handler safety and sanitation procedures.
2. Demonstrate proper mis en place and clean up.
3. Demonstrate appropriate use of equipment.
4. Plan, calculate costs and present a quantity menu item(s).
5. Prepare and present a quality bakery item.
6. Prepare and present a quality soup.
7. Prepare and present a quality sauce with an appropriate food item.
8. Prepare and present a quality protein entree.
9. Prepare and present a quality fruit/vegetable item.
10. Prepare and present a quality starch product

Each performance is documented and kept on file for two years. (check one or more)

- ☐ Individual student performance tracking sheets
- ☐ A class period summary score sheet
- ☐ Recorded and identified in the class grade book

Instructor's Signature: \_\_\_\_\_

\*Attach a copy of the class period roll and draw a single line through any student on the roll not accomplishing ALL required performance objectives at the 80% (moderately to highly skilled) level.